Alice laughed. "There's no use trying," she said. "One can't believe impossible things."

"I daresay you haven't had much practice," said the Queen. "When I was your age, I always did it for half-an-hour a day. Why, sometimes I've believed as many as six impossible things before breakfast."

-Lewis Carroll

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Butter knives used to be wider, and weren't for individual use - they were to serve butter, not spread it.

Medieval Europeans ate on "trenchers" - big stale pieces of bread, instead of plates. Someone who eats a lot was called a "trencherman".

Ice used to be cut from lakes and shipped all over the world packed in sawdust.

Old drinking mugs were shaped like exaggerated faces sometimes - this gave rise to the word "mug" meaning "face" (and later "punch someone in it.")

Forks started out with two tines. That didn't work very well. They were viewed initially as an affectation, for foppish types.

The word "napkin" comes from the same root as the word "map."

Blunted over the centuries to discourage tableside murders.

Possibly the oldest utensil. Originally hollowed out wood, or a seashell on a stick.

The boxes are collectors' items now for strange, sad people.

The '80s was a golden age for weird-ass cereal

Before coffee was a thing in Europe, beer was the preferred breakfast drink. Queen Elizabeth I started the day with beer and meat stew.

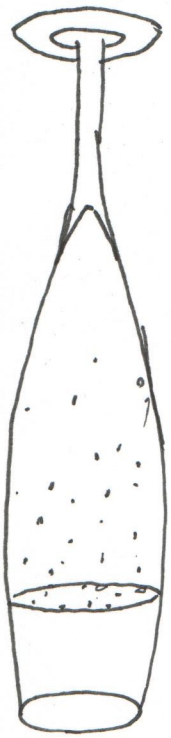
Now, of course, alcohol at the breakfast table is generally frowned upon. Unless it's a mimosa.

Or a Bellini.

Or a Bloody Mary, preferably with all kinds of vegetables sticking out, and maybe a piece of bacon as well.

Or Insk coffee.

... Seems kind of ambitiony to me.



BREAKFAST ARC

Indonesia: Jackfruit

Taiwan: Soy milk

Denmark: Danishes (duh) and

Ukraine: Syrniki (pancakes made farmer's

Tunisia: Labilabi (Chickpea soup)

Cambodia: Kuy teav (rice noodle

Iceland:

Argentina: pastries and yerba mate

Morocco:

Japan: Miso soup and rice

Ethiopia: Genfo (barley porridge) with spices, injera flatbread

Chile: Sandwich in hallulla or marraq

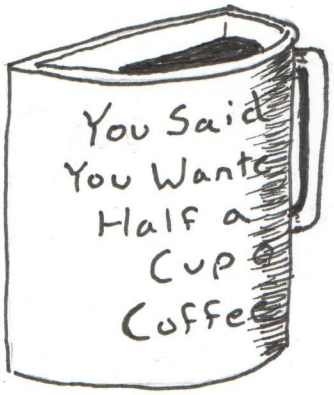
Turkey: kahvalti (a huge spread), including feta, olives, bread, omelets, tea, halvah and pastries

Jamaica: Ackee and salt fish

The most expensive coffee, kopi luwak, costs hundreds of dollars a pound, and the beans are harvested from civet shit.

Writer Honoré de Balzac drank a whole lot of coffee - an old story claims up to 50 cups a day...

My grandparents had one of these. Young me thought it was hilarious.



hot (coffee) take:

A few drops of Tabasco sauce in black coffee is actually quite good.

BREAKFAST ORIGINS

English muffins: Invented in America (by an Englishman, who called them "toaster crumpets.") in 1880.

Continental breakfast: This one is English - the kind of breakfast they thought you'd find in France or Italy, as opposed to the (much heavier) English breakfast.

Marshmallow cereal: The first one was Lucky Charms, in 1964. The prototype for it used chopped-up circus peanuts.

Eggs Benedict: The origin is debated, but possibly came from a hangover cure ordered at the Waldorf Astoria in NYC by a rich guy named Benedict.

Breakfast burrito: First added to a menu in 1975, at Tia Sophia's in Santa Fe, NM.

AROUND THE WORLD

Portugal: Custard tarts

Italy: pastries

ham with cheese)

Malaysia: Nasi lemak (rice cooked in coconut milk)

Egypt: Foul (fava beans mashed with oil and spices)

soup)

Oatmeal and skyr (in between yogurt and cheese)

Semolina breads and mint tea

Germany: Lots of sausages.

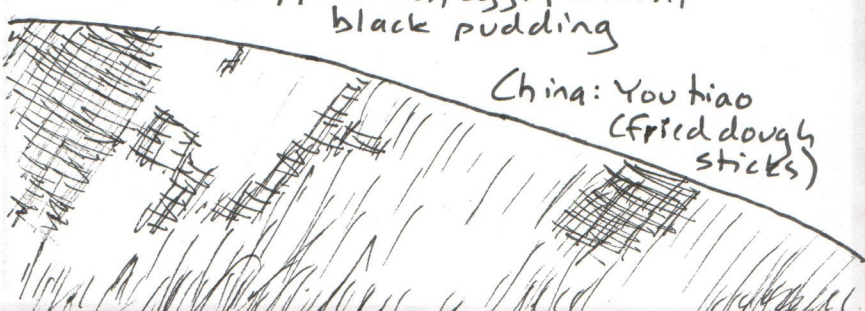
Nigeria: Akara and moin-moin (pureed beans with spices)

Vietnam: Pho

veta bread

English breakfast: beans, toast, mushrooms, tomatoes, potatoes, eggs, bacon, black pudding

China: You tiao (fried dough sticks)

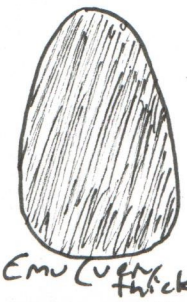


EGGS YOU CAN EAT

(besides chicken)

- Quail (Hard to open)
- Duck (rich)
- Goose (said to taste odd)
- Turkey
- Guinea fowl (popular in French-speaking countries)
- Fish
- Octopus (Japan. This one is kind of sad, to me)
- Pigeon (popular in Asia)
- Crocodile
- Gull (U.K.)

Ostrich (the biggest of any bird)



Emu (very thick)

Country ham = The best.
- Dry-rubbed, air cured. Virginia is famous for it. Uncooked. A salt bomb, but a really good one.

City ham - Brined and cooked. The label says quite a bit.
- "Ham" - no water added.

(Herein lie ham-like substances)
- "Ham with Natural Juice" - 7-8% of weight is water
- "Ham, Water Added" - up to 10% water
- "Ham and Water Product" - get a straw and a can opener.
- "Deviled Ham" - minced, canned, spreadable pork-esque stuff. Some psychopaths add mayonnaise.
- Spam - Lovely, wonderful. A contraction of "spiced ham". Big in Hawaii. Really doesn't have any weird pig parts - it's ham and shoulder meat.
- If it says "Smoked," check the ingredients. If "smoke" is there, it's artificial.

Penny Arcade rules.